Roll No.	Total No. of Pages : 02

Total No. of Questions: 09

B.Sc.(Catering & Culinary Arts) (2015 & Onwards) (Sem.-1)
BEVERAGES-NON ALCOHOLIC

Subject Code: BSCCA-104 M.Code: 72699

Time: 3 Hrs. Max. Marks: 60

### **INSTRUCTIONS TO CANDIDATES:**

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
- 2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
- 3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

# **SECTION-A**

# 1. Write briefly:

- a) Tea
- b) Cocoa
- c) Farmings
- d) Mocktail
- e) Green tea
- f) Mixology
- g) Caffeine
- h) Garnishes
- i) Non aerated Beverage
- j) Mineral water

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# **SECTION-B**

- 2. Explain the methods of Tea production.
- 3. Classify coffee and list steps to prepare the same.
- 4. List 5 different cocoa products.
- 5. Describe the steps in producing non-aerated beverages.
- 6. What are the dairy products for mocktails?

# **SECTION-C**

- 7. Describe the standards of serving tea.
- 8. List and explain 5 equipments used in preparing mocktails.
- 9. Write an essay on history of Cocoa plantation.

NOTE: Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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